

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY DECK 5	26	0	Yes
ONE PREVIOUSLY CLEANED AND STORED AS CLEAN PLASTIC FOOD CONTAINER IN THE ROOM SERVICE PANTRY WAS SOILED. ALL ROOM SERVICE STAFF RE-TRAINED ON THE IMPORTANCE OF WASHING AND SANATIZING STORAGE CONTAINRES BETWEEN USE. Management will review the issue on regular inspections.				
2	MAIN GALLEY DECK 5	26	0	Yes
THE PREVIOUSLY CLEANED BAKERY FLOOR MIXER COLLAR WAS SOILED. New wing nuts have been installed to replace existing nuts to make it easier to remove collar. We have also highlighted the area for inspection during the cleaning process.				
3	CREW MESS DECK 2	19	0	No
THE SIDE OF THE BUFFET LINE SNEEZE SHIELDS DID NOT PROTECT THE FOOD STORED BENEATH. Side sneeze guards have been added				
4	CREW GALLEY DECK 2	26	0	Yes
THE PREVIOUSLY CLEANED FRYER COILS WERE SOILED. All crew galley staff have been re-trained on fryer cleaning procedures.				
5	PROVISIONS DRY STORAGE	19	0	No
TWO 25# BOXES OF POWDERED HAZELNUT FILLING AND 4 BOXES OF KOSHER SALT WERE NOTED ON THE DECK IN THE DRY STORES. All staff were re-trained regarding the importance of correct storage guidelines, pallets must be used for storing all items. Daily inspections of provision area are now in operation by the inventory manager.				
6	ELLINGTON BAR	26	0	Yes
THE CUBER AREA OF THE ICE MACHINE WAS SOILED WITH BLACK AND PINK MOLD. The issue was noted in the technical area of the machine. We have created a new cleaning schedule in association with the Marine department to deep clean all ice machines, both technical and open areas in a more frequent time frame.				
7	POTABLE WATER	08	0	No
ON 5/3/04, 1/4/04, AND 12/14/03, THE HALOGEN DEMAND AND PH TEST RESULTS ON THE SHORE SIDE WATER SUPPLY WERE NOT RECORDED PRIOR TO BUNKERING. Training has been reviewed with the 2nd Engineers; we now have a double check process implemented prior to bunkering. Management will constantly review this process on regular inspections.				
8	WINDJAMMER GALLEY	37	0	No
THE INTAKE AIR DUCT ABOVE THE CLEAN END OF THE DISHWASH MACHINE WAS SOILED WITH DUST. Corrected same day, the WJM Manager has also been instructed to insure this is checked on inspections				
9	WINDJAMMER CAFÉ	21	0	No
THE COATING ON ONE OF THE LIGHT BULBS AT THE CARVING STATION ON THE PORT SIDE HOT LINE WAS PEELING. Light bulb has been changed				
10	WINDJAMMER CAFÉ	26	0	Yes
FIVE BOWLS WERE NOTED ON THE AFT HOT LINE SOILED AND STORED AS CLEAN. All staff retrained on the importance of checking equipment before placing it on the clean sections. We will also highlight this on our regular inspections.				
11	WINDJAMMER CAFÉ	20	0	No
AN ABSORBENT GASKET WAS NOTED IN THE UPPER COMPARTMENT OF THE ICE MACHINE AT THE STARBOARD SIDE COFFEE STATION. THIS GASKET WAS RETAINING WATER. We are currently sourcing a Suitable replacement hard rubber gasket.				
12	JOHNNY ROCKETS	26	0	Yes
THE INSIDE OF ONE BEER TAP WAS SOILED. Cleaning procedures revised and tested, suggested by inspector, implemented. We have also added this note on our				

inspections.

13 **CORRECTIVE ACTION STATEMENT**

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: MARINER OF THE SEAS - CAS - 6/6/2004.